



Congratulations on Your Engagement

Congratulations on your engagement and thank you for your enquiry. We are delighted that you are considering the Four Seasons Hotel Carlingford for your wedding day.

Set in the historic village of Carlingford between the mountains and the sea, the Four Seasons Hotel Carlingford provides a truly idyllic setting for your Wedding day.

We only had you in mind when designing our new Wedding Suite, bridal staircases and more.

Whether you dream of an Intimate, traditional or extravagant wedding day, our experienced Wedding team will inspire and work with you to create a day that is uniquely yours. If you dream of an enchanting candlelit winter wedding overlooking snow-capped mountains or a sumptuous summer time feast, the Four Seasons Hotel offers everything you could ever wish for and more.

On your Wedding Day, the hotel's experienced team will receive your guests with flutes of bubbly and together with our culinary team, we will create and serve superb cuisine with authenticity, passion and pride.

We have created three wedding packages for your special day. The Live Laugh Love package is available on Friday and Saturdays, the Lasting Love package is available from Sunday-Thursdays and a wonderful Winter Romance package. We can of course add to each package and design a bespoke package that is uniquely yours. We can also offer discounted prices with a range of superb wedding suppliers from popular bands to experienced photographers.

We hope to be part of making your dreams come true.

We wish you both Love, Joy and Happiness.

Sincerely Yours,

The Four Seasons Hotel Carlingford



2018 Winter Romance Package

- *Together you will be warmly welcomed to the Four Seasons Hotel with a red Carpet Champagne Reception for the Bridal Party*
- *Your guests will enjoy a glass of Sparkling Wine or Bucks Fizz on arrival*
- *Freshly brewed Tea & Coffee, Selection of Biscuits, Miniature Scones, Shortbread & Chocolate Dipped Fruits will await your guests upon arrival*
- *Indulge in the ultimate winter treat, with a glass of Hot Chocolate complete with a selection of toppings*
- *An exquisite 5 Course Dinner will be presented to your guests in the spectacular newly designed Summer Suite.*
- *1 glass of wine & 1 top up will be served to each guest*
- *Enjoy a candlelit Evening Buffet with a choice of 3 options.*
- *Table Plan and Personalised Menus*
- *Stunning Silver Candelabras illuminate the elegant Summer suite ballroom*
- *You can enjoy the beautiful view overlooking Carlingford Lough*
- *A Complimentary Overnight stay in the luxurious Bridal Suite*
- *3 Complimentary Bedrooms for your Bridal Party*
- *Discounted Accommodation for guests on the block booking.*
- *Discounted Hen & Stag Party Package in the fabulous Four Seasons Hotel Monaghan*
- *Price based on your main course selection*
- *Available midweek & weekends in January*
- *Available Sunday – Thursday in Oct, Nov, Dec, Feb (Excluding Christmas Week)*
- *This package is based on a minimum of 120 adults attending your special day.*



Menu

Dining worthy of its surroundings will now be presented to your guests in the Summer Suite, we invite you to choose one superb starter and soup from the menu below:

Starters

Chef's Chicken Caesar Salad

Warm tender chicken fillet, crisp pancetta, flaked parmesan with croutons and baby gem lettuce.

Warm Goats Cheese Tartlet

Served with Balsamic glaze and red onion marmalade.

Exotic Fruit Platter

Pineapple, honeydew melon, kiwi, star fruit & grapes drizzled with a passion fruit coulis

Vol-au-Vent

Chicken, smoked bacon & mushrooms in a creamy white wine sauce

Following your starter, your guests will now be presented with a delicious soup served with homemade breads. Please choose from below:

Soup

Cream of Vegetable

Potato & Leek

Carrot & Orange

Carrot & Coriander

Spiced Pepper & Tomato

Cream of Mushroom

Tomato & Basil

Main Course

Your carefully chosen wedding menu will be a collaboration of your personal taste together with the creative talents of the Four Seasons Culinary team. Our Award Winning chefs are renowned for presenting exquisite cuisine. Please find below suggestions for your consideration:

Pan seared Supreme of Chicken **€54.50**

Served with homemade stuffing and red wine jus

Roast Crown of Turkey & Baked Ham **€58**

Served with traditional stuffing accompanied by cranberry & fruit chutney and jus lie

Roast Crown of Turkey & Baked Ham **€60**

Served with traditional stuffing accompanied by cranberry & fruit chutney and jus lie

OR

Baked Fillet of Morgan's Salmon

Served with lemon and champagne sauce

Roast Sirloin of Beef **€64**

With shallot & red wine sauce

OR

Pan seared Supreme of Chicken

Served with homemade stuffing and red wine jus

Roast Sirloin of Beef **€67**

With shallot & red wine sauce

OR

Oven Baked Fillet of Hake

On a bed of Herb Mash served with a Red Pepper Pesto

/ Baked Fillet of Morgan's Salmon served with lemon and champagne sauce

Desserts

Choose a delectable dessert to conclude your wedding feast:

Fresh Cream Profiteroles

Drizzled in a dark chocolate sauce

Fresh Fruit Pavlova

Traditional Apple Tart

With vanilla flavoured custard

Individual Fruit Tartlets

Cheesecake of your choice

Served with fresh cream

Chocolate Torte

Served with vanilla ice cream



Design a Wedding Menu that is Uniquely Yours:

Bespoke Menu Options

Chef's Starter Suggestions

*Carlingford Seafood Vol-au-Vent (€4 supplement)
Fresh seafood in a lemon and dill cream served in a puff pastry*

*Homemade Salmon Fishcakes (€4 supplement)
Served with a rocket salad & Thai dressing*

*Classic Prawn Cocktail (€4 supplement)
Served on a bed of lettuce accompanied by Marie rose sauce*

*Confit of Duck Leg (€5 supplement)
Served with spinach and rocket salad & citrus dressing*

Chef's Soup Suggestions

French Onion Soup (€2 supplement)

Seafood Chowder (€3 supplement)

Sorbet Course

€2 supplement per person

Chef's Main Course Suggestions

Seabass and Salmon Mousse served with a Caviar Cream (€3 supplement)

Chef's Dessert Suggestions

Personalised Medley of Desserts (€2 supplement)

Evening Buffet Menu

Selection of Sandwiches

Cocktail Sausages

Spicy Chicken Wings

Chicken Goujons

Garlic Bread

Bacon Butties



House Wine Selection

To ensure your beverages perfectly complement your cuisine, we can assist you in choosing from a selection of superb wines to perfectly accompany your chosen menu.

CHILE

Crucero Sauvignon Blanc 2008 €18.00

A pale straw with green highlights wine that has intense aromas, very fresh, with tropical and citrus overtones. On palate is juice, full flavoured with a rich vein of crisp acidity.

Crucero Cabernet Sauvignon 2007 €18.00

Intense flavours of blackberries and plums with a hint of vanilla. Good structure and balance make this wine a perfect companion with red meats and chicken.

San Elias Sauvignon Blanc 2008 €17.00

Pale in colour with a gooseberry bouquet and fresh zesty flavour. Excellent aperitif or with fish and poultry.

San Elias Cabernet Sauvignon 2007 €17.00

Smooth and fruity on the palate, this wine goes very well with fish, chicken and all but the most strongly flavoured red meats.

Add Some Sparkle to Your Wedding Day:

<i>Delicious Homemade Hot Chocolate Station</i>	<i>€3.50 per person</i>
<i>Mulled Wine warmed on an open fire</i>	<i>€5.00 per person</i>
<i>Summer Fruit Punch</i>	<i>€5.00 per person</i>
<i>Open Toast</i>	<i>from €5.50 per person</i>
<i>House Wines</i>	<i>from €17.00 per bottle</i>
<i>Wedding decoration including Cherry Blossom trees: from €20 per table</i>	

Suggestions and prices are subject to change.